

**IN THE CLAIMS:**

The following is a complete listing of claims in this application.

1. (original) Conditioning method for perishable products (2) with a preservation temperature, using a heat sealable packaging (1) with two transverse edges (11, 12) and two longitudinal edges (9), characterised in that it comprises the following steps:

- make a heat sealable packaging comprising a central compartment (5) bonded with at least one lateral compartment (6), the compartments (5, 6) being sealed on three of their sides,
- place a means (8) in each lateral compartment (6) for keeping the perishable product (2) at its preservation temperature,
- put the perishable product (2) inside the central compartment (5),
- and seal the fourth side of the compartments (5, 6) so as to simultaneously close the compartments (5, 6) so as to form a sealed packaging with a central compartment (5) sealed with respect to each lateral compartment.

2. (original) Method according to claim 1, characterised in that a heat sealable packaging is made which comprises two lateral compartments (6) extending on each side of the central compartment (5).

3. (currently amended) Method according to claim 1 ~~or 2~~, characterised in that it consists of placing a means for holding the temperature (8) in each lateral compartment (6), namely a cold or heat accumulator.

4. (currently amended) Method according to claim 1 ~~or 2~~, characterised in that it consists of placing a means in each

lateral compartment (6) for holding the temperature (8), namely a thermal insulation means.

5. (currently amended) Conditioning method according to ~~one of claims 2 to 4~~ claim 2, characterised in that it consists of making the heat sealable packaging (1) from a wrapping (I) comprising a central compartment (5) extending between two lateral compartments (6), cut out to an appropriate length to contain the perishable product (2) to be packaged, and assembled along a transverse edge such that the three compartments (5, 6) are accessible from the opposite transverse edge.

6. (currently amended) Conditioning method according to ~~one of claims 2 to 4~~ claim 2, characterised in that it consists of making the heat sealable packaging (1) from a wrapping (I) comprising a lateral compartment (6), folded along a transverse edge and assembled along at least two longitudinal edges to form the central compartment (5) and the two lateral compartments (6).

7. (original) Conditioning method according to claim 6, characterised in that it consists of making the heat sealable packaging (1) from a wrapping cut to a length equal to approximately twice the size of the perishable product (2) to be packaged.

8. (original) Conditioning method according to claim 3, characterised in that it consists of placing ice inside the lateral compartments as a cold accumulator (8).

9. (original) Heat sealable packaging for perishable products (2) particularly food or similar, with two transverse edges (11, 12) and two longitudinal edges (9) characterised in that it comprises at least three superposed heat sealable composite sheets (3, 4), two inner sheets (4) being designed to delimit a sealed central compartment (5) between them in

which the perishable product (2) will fit, an outer sheet (3) forming a leak tight and thermal barrier that will work with a first inner sheet (4) to form a lateral compartment (6) to contain a means (8) of holding the said perishable product (2) at its preservation temperature.

10. (original) Heat sealable packaging according to claim 9, characterised in that it comprises a fourth superposed heat sealable composite sheet (3) called the outer sheet, forming a leak tight and thermal barrier that will work with the second inner sheet (4) to form a lateral compartment (6) to contain a means (8) of holding the said perishable product (2) at its preservation temperature, such that there is a lateral compartment (6) on each side of the central compartment (5).

11. (original) Heat sealable packaging according to claim 10, characterised in that it is a wrapping (I) comprising a central compartment (5) located between two lateral compartments (6).

12. (original) Heat sealable packaging according to claim 11, characterised in that it is a wrapping (I) assembled at its longitudinal edges (9) and cut out to a required length to contain the perishable product (2) to be packaged.

13. (original) Heat sealable packaging according to claim 12, characterised in that the wrapping (I) is sealed along a transverse edge (11) such that the three compartments (5, 6) are accessible from the opposite transverse edge (12).

14. (original) Heat sealable packaging according to claim 13, characterised in that the wrapping (I) is sealed along its second transverse edge (12) after the perishable product (2) has been inserted in the central compartment (5) and the means (8) for holding the temperature have been inserted in the lateral compartments (6).

15. (original) Heat sealable packaging according to claim

9, characterised in that it is a wrapping (I) comprising a lateral compartment folded along a transverse edge and assembled along the two longitudinal edges.

16. (original) Packaging according to claim 9, characterised in that each outer sheet (3) is made from a paper / plastic composite material.

17. (original) Packaging according to claim 16, characterised in that each outer sheet (3) comprises an outer aluminium layer (3<sub>2</sub>).

18. (original) Packaging according to claim 9, characterised in that each composite inner sheet (4) comprises a heat sealable outer layer (16) and a paper layer (15) covered with a heat sealable layer (14) forming the inner surface of the central compartment (5).

19. (currently amended) Packaging according to ~~one of claims 9 to 18~~ claim 9, characterised in that at least each heat sealable layer (14) forming the inner surface of the central compartment (5) has a DIN 53108 BENDTSEN roughness less than or equal to 1 200 ml/min and in that together the heat sealable layers (14) have a coefficient of friction less than or equal to 0.5, to enable easy opening of the central compartment (5).

20. (currently amended) Packaging according to claim 18 ~~or 19~~, characterised in that at least one of the outer layers (16) of the inner composite sheet (4) and one inner layer (3<sub>1</sub>) of the adjacent outer sheet (3) have a DIN 53108 BENDTSEN roughness less than or equal to 1200 ml/min and in that together the outer layer (16) and the inner layer (3<sub>1</sub>) have a coefficient of friction less than or equal to 0.5, to enable easy opening of the corresponding lateral compartment (6).

21. (currently amended) Packaging according to claim 19 ~~or 20~~, characterised in that each heat sealable layer (14),

forming the inner surface of the central compartment (5), and / or the outer layer (16) of at least one inner composite sheet (4) and the inner layer (3<sub>1</sub>) of the adjacent outer sheet (3) have a DIN 53108 BENDTSEN roughness between 800 and 1200 ml/min and preferably of the order of 910 ml/min.

22. (original) Packaging according to claim 21, characterised in that the heat sealable layers (14), forming the inner surface of the central compartment (5), and / or the outer layer (16) of at least one inner composite sheet (4) and the inner layer (3<sub>1</sub>) of the adjacent outer sheet (3) together have a coefficient of friction between 0.25 and 0.35, preferably of the order of 0.3.

23. (currently amended) Packaging according to ~~one of claims 9 to 22~~ claim 9, characterised in that each heat sealable layer (14, 16, 3<sub>1</sub>) is made by extrusion and / or coextrusion of polymers.

24. (currently amended) Packaging according to ~~claims 9 to 23~~ claim 9, characterised in that each heat sealable layer (14, 16, 3<sub>1</sub>) includes at least one friction reducing additive.

25. (currently amended) Packaging according to ~~one of claims 8 to 24~~ claim 9, characterised in that each material from which the heat sealable layer (14, 16, 3<sub>1</sub>) is made is a plastic material, and preferably a low density polyethylene.